GAJA





ROSSJ-BASS LANGHE DENOMINAZIONE ORIGINE PROTETTA



ROSSJ-BASS LANGHE DOP 2022

(ROH-see BAHS)

The grapes come from different vineyards, including the Rossj vineyard named by Lucia and Angelo after their second daughter Rossana. **APPELLATION:** Langhe D.O.P.

VARIETAL: Chardonnay, Sauvignon Blanc

VINTAGE REPORT: The 2022 Langhe vintage was marked by extreme drought, unprecedented in the area. The Barbaresco region received only 300 millimeters of water from November 2021 to the 2022 harvest, while Barolo received almost 400 millimeters. This is much lower than the historical average of 800 to 1200 millimeters in Piedmont. The low rainfall affected budding, which was uneven and resulted in low bud fertility. Rainfall finally arrived in April, with 100 millimeters of rain, causing vegetation to surge in the vineyards. However, dry conditions in June halted vegetative growth, and early green harvesting was carried out in the sori to reduce water stress. The harvest began on August 19th in Barbaresco with Sauvignon Blanc varieties that were healthy but low in acidity. This vintage is similar to 2003, which was initially underestimated but turned out to be an excellent vintage after aging in the bottle.

SOILS: Rossj vineyard is composed of thin, calcareous clay. Bass vineyard's soil is richer and less compact than Rossj vineyard's soil. The soil the vineyard in Serralunga d'Alba is composed by calcareous clay.

VINIFICATION: Fermented and aged in stainless steel tanks and barrels

TASTING NOTES: The wine has notes of sulfur similar to a matchstick, with sweet undertones of wisteria and acacia. Mint, musk mallow, and delicate pear flavors are also present. The final notes include juniper berries, lemon sage, and cedar, with a spicy finish. The aroma is reminiscent of the forest and Mediterranean scrub. The wine has a soft mouthfeel and a savory, rounded finish. The acidity is good, which gives the wine a vibrant and fresh taste without being overwhelming. The wine is full-bodied and has a persistent aftertaste.

FIRST VINTAGE PRODUCED: 1988

